



STATIONS PACKAGE

(4) Hour Open Bar

Open Bar Includes:

Call Brand Liquors

Absolut, Dewars, Jack Daniels,

Canadian Club, Tanqueray

Import & Domestic Beers

House Wine

Soft Drinks, Mineral Waters & Juices

One Hour Welcome Reception

Choice of Six Hors d'oeuvres

Fresh Seasonal Fruit Kabobs
Smoked Salmon Topped Cucumbers
Spinach and Cheese Quiche
Potato Pancakes
with Applesauce
Spinach in Phyllo
Hawaiian Chicken Brochettes
Pizza Bagels
Beef Wellingtons

Chicken Wellingtons
Sesame Chicken Strips
with Honey Mustard
Coconut Fried Chicken
Beef Kabobs with Green Peppers
Vegetable Spring Rolls
with Plum Sauce
Conch Fritters

Display Presentation

Choose Two Displays:

Cheese Display

Imported and Domestic Cheeses, Grain Mustard, Assorted Crackers, and French Bread

Fruit Montage

Whole Sliced Fresh Tropical and Seasonal Fruits and Flavored Yogurt

Pineapple Palm Tree with Fruit Kebobs

Flavored Yogurt, Fondue Chocolate

Garden Gathering

Crisp Fresh Seasonal Vegetables, Onion and Dill Dips

Brie En Croute

*Double Crème Brie wrapped in a Flaky Crust
French Bread and Assorted gourmet Crackers*

Antipasto Board

*Prosciutto, Capicola, Salami, Pepperoni, Provolone, Fresh Mozzarella, Plum Tomatoes, Grilled
Marinated Vegetables, Mushrooms, Peperoncini, Assorted Olives and Roasted Peppers
Italian Bread and Extra Virgin Olive Oil*

Smoked Salmon Display

Onions, Capers, Tomatoes, Diced Egg, Whipped Cream Cheese, Black Breads, and Mini Bagels

Carving Stations

Includes petite rolls and appropriate condiments

Herb Roasted Top Round of Beef

Roast Breast of Turkey

Baked Brown Sugar and Maple Glazed Pit Ham

Smoked Beef Brisket

Salmon with Saffron Mousse en Croute

Reception Stations

Make your own Salad Bar

Fresh Cut Salad Mix with Appropriate Condiments

Pasta Station

*Three Types Of Pasta, Red and White Sauces, Chicken, Italian Sausage, Roasted Garlic, Romano Cheese, Pignoli Nuts, Mushrooms, Sun Dried Tomatoes, Artichokes and Fresh Basil
Chef Fee Required

Oriental Stir fry Station

*With Chicken, Assorted Vegetables, Water chestnuts, Oyster Sauce and Steamed White Rice
Chef Fee Required

Fajita Bar

Grilled Beef and Chicken with Peppers, Onions and Tomatoes, Flour Tortillas, Cheddar Cheese, Shredded Romaine, Guacamole, Salsa, and Sour Cream

Crazy Potato Martini Bar

Creamy Whipped Idaho's with, Bacon bits, Crispy Fried Onions, Sautéed Mushrooms, Broccoli, Cheddar Cheese, Crumbled Blue Cheese, Sour Cream, sliced Green Onion, and Beef Gravy

Sesame Seared Ahi Tuna Station

*Yellow Fin Tuna, Black and White Sesame seeds, Ginger, Wasabi, Soy, and Fresh Sea Weed Salad
Chef Fee Required

Paella Sauté

Shrimp, Scallops, Mussels, Chicken, Andouille Sausage, Fresh Herbs, Crushed Plum Tomato, and Yellow Rice

Choose Three Stations \$112.95

Choose Four Stations \$119.95

Choose Five Stations \$125.95

(price does not include 22% taxable service charge and 6.5% sales tax)